



NEW YEAR'S EVE DINNER 2021

Prix Fixe €195 (excl.wine)

With Sommelier's Wine Selection + €50

Champagne with a Selection of Chef's Canapés

Hors d'oeuvre

Wild Mushroom & Truffle Velouté Crème Fraiche & Brioche

Entrée

King Crab, Pickled Cucumber, Soft Boiled Quail Egg & Oscietra Caviar

Main

Duo of Lamb Rack & Belly, Herb Crust, Black Garlic & Courgette

or

John Dory, Mussel Cream, Salsify & Dill

Sweet

Marinated Pineapple, Coconut Mousse & Coriander

Dessert

White Chocolate Mousse, Strawberry, Pistachio Cake

Petit Fours

Coffee & Tea

Digestif

Limoncello



NEW YEAR'S EVE VEGETARIAN DINNER 2021

Prix Fixe €145 (excl.wine)

With Sommelier's Wine Selection + €50

Champagne with a Selection of Chef's Canapés

Amuse bouche

Wild Mushroom & Truffle Velouté with Sourdough.

Entrée

Beetroot Tartar, dill, Apple & Quail egg (vegan option on request)

Main

Salt Baked Celeriac, Hazelnuts, Gbejna (vegan option on request)

or

Potato & Mushroom Dumplings, Roasted Onion Consommé & Chive oil

Sweet

Marinated Pineapple, Coconut Mousse & Lime

Dessert

Chocolate & Date Tart

Petit fours

Coffee & Teas



PIANO NOBILE NEW YEAR'S EVE CANAPÉ SELECTION

Prix Fixe €45

Brioche Toasted King Crab & Caviar

Blini of Smoked Salmon, Crème Fraiche, Dill

Mushroom Croquettes, Chive Emulsion & Parmesan

Tuna Tartar, Avocado, Ponzu Cones

Poached Chicken, Black truffle, Crispy Chicken Skin

Wagyu Slider with Onion Ketchup, Aioli